

attracting attention in the Southwest, and a Kashgar species (No. 34780) will be a welcome addition to the collections which are being propagated for distribution there.

Among forage grasses *Poa pallens* (No. 34807), from Argentina, said to resemble Kentucky bluegrass, and *Eragrostis superba* (No. 34818), one of the best native South African pasture grasses of the high veld, where there are only 10 inches of rainfall, are worthy of special mention. A certain interest attaches to the introduction of *Stevia rebaudiana* (No. 34883), as this is the plant which several years ago thrilled the sugar-manufacturing world with its supposed possibilities. It was discovered, however, that the sweetness, which was said to be 16 times that of cane sugar, was produced by a glycerin and not by a new sugar.

The huge-fruited papaya (No. 34777) and a dwarf form which fruits when 7 feet high (No. 34903) from Yucatan, may be useful for the large amount of papain they can produce, even though their fruits may be too large to ship well.

A new and spineless holly (No. 34836), one of Mr. E. H. Wilson's discoveries in central China, with slender flexible branches and leaves 4 to 5 inches long, will probably become popular wherever it proves hardy. A beautiful red-flowered variety of *Leptospermum scoparium* (No. 34853) from New Zealand, which will thrive in the citrus belt, and *Sterculia quadrifida* (No. 34873), with brilliant crimson pods, from Queensland, will be welcomed by the residents of Florida and California.

The breeders interested in the improvement of our plums and cherries will be glad to have plants of the wild plum of the Maritime Alps, *Prunus brigantina* (No. 34851).

Those experimenters who have already grown male vines of the Chinese yangtaw, *Actinidia chinensis* (No. 35133), will be glad to plant out a specimen grown from cuttings of a female vine which fruited in Chelsea, London, in 1911.

Our already large collection of oriental persimmons has been enriched by three new kaki varieties (Nos. 34970 to 34972), among which is a large-fruited form used for drying purposes. The best dried persimmons are almost as palatable as dried figs.

It is to be hoped that somewhere in Florida amateurs can grow the curious ear flower of the Aztecs (No. 35039), used by them to flavor their chocolate perhaps centuries before the Spaniards landed in Mexico.

The new edible bean of Togoland (No. 34916), which buries its pods quite as the peanut does, and an undetermined plant from Angola, which produces edible tubers like potatoes (No. 34913), will appeal to the curious among our experimenters and may have unsuspected possibilities in them.